



SILURES

45 for two-courses & 50 for three-courses

SHARERS	Trealy Farm Welsh charcuterie & house pickles	12
	Half a dozen Native Colchester oysters & shallot vinaigrette	22
	Raw & pickled winter vegetables, gochujang humus (ve)	10
	Grilled sourdough & Terre Bormane extra virgin olive oil (ve)	4
	Nocellara olives (ve)	5
SNACK	Wild mushroom arancini, black garlic, truffle & spenwood	
STARTERS	Hand-dived Orkney XL king scallop, Champagne beurre blanc, cured ham, pickled kohlrabi	
	Potato & leek soup, Welsh rarebit & pickled red onions (v / ve)	
	Soy-glazed crispy pork belly, XO, kimchi, smoked yoghurt	
MAINS	<i>All mains are accompanied by a Yorkshire pudding, roast potatoes, heritage carrots, red cabbage, greens, cauliflower cheese & gravy</i>	
	<i>Choose between Roger & Sons 28-day dry-aged sirloin with horseradish, crispy pork belly with apple sauce or roast chicken supreme</i>	
	Pan-roasted halibut, sea vegetables & herbs, mussel, roe & cockle beurre blanc	
	Miso-glazed cauliflower, romesco, pomegranate, basil & pistachio (ve)	
SIDES	House salad (v / ve) / Grilled purple sprouting broccoli, chilli, spenwood (v / ve)	5
	Honey-glazed heritage carrots & tamari seeds (v / ve)	6
	Fries (ve) / Thick-cut chips (ve) / Creamed potato (v / ve)	5
	<i>add Truffle & spenwood (v)</i>	4
	Macaroni & cheese (v)	5
	<i>add Lobster & crayfish or Welsh black truffle (ve)</i>	8
DESSERTS	Crème caramel & candied orange (v)	
	Ice cream & sorbet selection, homemade honeycomb (v / ve)	
	Welsh cheese selection, date chutney, quince, truffle honey, oat crackers	

(v) vegetarian | (ve) vegan
(v / ve) vegetarian dish can be adapted to vegan

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. All prices are inclusive of VAT.